



Too blessed to be stressed

Tuesday, 9 December 2014

Nuffnang Lovin' x Conrad Centennial Singapore



Recently I have attended a Nuffnang Lovin event organised by [Nuffnang](#) together with [Conrad Centennial Singapore](#) to experience the reinvention of "Gin and Tonic" at the Lobby Lounge. As part of its new beverage offerings, "Classics from the World's Great Hotel Bars", the Conrad Centennial Singapore launches 2 varieties of craft gins meticulously matched with artisanal tonics and defined with botanicals.



The event started off with Leo Chue, bartender from Proof and Company, going over the history and background of the drinks and doing the demo of how the drinks are best to be drank with.





We were first introduced to the Modern Gin and Tonic (\$20) which is mixed with Citadelle French Gin, Topped with imperial tonic and garnished with lavender and orchids. I was quite surprised that the gin tonic is relatively different from the ones I tasted elsewhere. Instead of a bitter aftertaste, it is sweet and smooth.



The traditional Gin and Tonic (\$20) is made with Sipsmith London Dry Gin – made in London by the great grand nephew of Sir Stamford Raffles and served with 'colonial' East Imperial Burma Tonic, citrus, cinnamon stick and star anise. The traditional Gin and Tonic has a stronger taste of the spices as compare to the modern Gin and Tonic. However both the cocktails are easy to drink with no bitter aftertaste!



Beside having to experience the 2 Gin and Tonic variations, we have also tried several of the light bites from the Lobby Lounge. The crispy chicken tulip with bbq sauce (\$20) is juicy and indeed crispy. Definitely my choice of snacks to have if I wanted something light to go with my drinks.



The daily cheese platter (\$24) is a 3 types of cheeses served with toasted baguette, pickles and olives.



Turkey ham and cheddar cheese hot finger sandwiches (\$18) is served with some wasabi chips. I like the choice of the bread used which complements the fillings so much that it made it such a comfort food to have, especially for a bread lover like me.



Another of my favourite is the Pate de Foie Gras with crostini and fruit chutney (\$24). The pate is flavourful and goes really well with the toast.



A big thank you to Christina & Madeline from Nuffnang and Ahfisah from Conrad for hosting me. It is a wonderful experience to be able to know more about the 2 signature Gin & Tonic and enjoy them with some yummilious food. Lobby Lounge would definitely be on my list to chill if I want to have some lovely Gin Tonic. ;)